

PTO/SB/08A (06-03)  
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# INFORMATION DISCLOSURE STATEMENT BY APPLICANT

(use as many sheets as necessary )

Sheet 1 of 3

**Complete if Known**

Application Number	09/777,472
Filing Date	2/6/2001
First Named Inventor	HOWARD
Art Unit	1761
Examiner Name	George Yeung
Attorney Docket Number	UNITHERM-2 (00-627)

## U.S. PATENT DOCUMENTS

Examiner Initials*	Cite No. <sup>1</sup>	Document Number	Publication Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear
		Number-Kind Code <sup>2</sup> (if known)			
g. y.	AA	US-2,779,681	01/29/1957	SELL, ET AL.	_____
	BB	US-2,364,049	12/05/1944	D. BENSEL	_____
	CC	US-3,597,228	8/3/1971	JEPPSON, ET AL.	_____
	DD	US-3,906,115	09/16/1975	JEPPSON	_____
	EE	US-3,961,090	06/01/1976	WEINER, ET AL.	_____
	FF	US-3,966,980	06/29/1976	MCGUCKIAN	_____
	GG	US-4,391,862	07/05/1983	BORNSTEIN, ET AL.	_____
	HH	US-4,448,792	05/15/1984	SCHIRMER	_____
	II	US-H762	04/03/1990	DEMASI, ET AL.	_____
	JJ	US-4,948,610	08/14/1990	GOGGIO	_____
	KK	US-5,269,216	12/14/1993	COROMINAS	_____
	LL	US-5,298,270	03/29/1994	MORGAN	_____
	MM	US-5,356,649	10/18/1994	LAMOTTA, ET AL.	_____
	NN	US-5,366,746	11/22/1994	MENDENHALL	_____
	OO	US-5,466,498	11/14/1995	FORLONI, ET AL.	_____
	PP	US-5,470,597	11/28/1995	MENDENHALL	_____
g. y.	QQ	US-5,374,437	12/20/1994	COROMINAS	_____
	RR	US-5,512,312	04/30/1996	FORNEY, ET AL.	_____
	SS	US-5,741,536	04/21/1998	MAUER, ET AL.	_____
	TT	US-5,952,027	09/14/1999	SINGH	_____

## FOREIGN PATENT DOCUMENTS

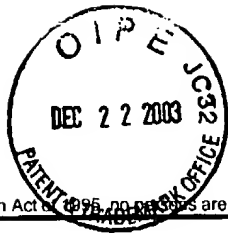
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Examiner Signature	<i>George Yang</i>	Date Considered	<i>April 13, 2004</i>
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\*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 809. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant. <sup>1</sup> Applicant's unique citation designation number (optional). <sup>2</sup> See Kinds Codes of US PTO Patent Documents at [www.uspto.gov](http://www.uspto.gov) or MPEP 901.04. <sup>3</sup> Enter Office that issued the document, by the two-letter code (WIPO Standard ST.3). <sup>4</sup> For Japanese patent documents, the indication of the year of the reign of the Emperor must precede the serial number of the patent document. <sup>5</sup> Kind of document by the appropriate symbols as indicated on the document under WIPO Standard ST. 16 if possible. <sup>6</sup> Applicant is to place a check mark here if English language Translation is attached.

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**INFORMATION DISCLOSURE  
STATEMENT BY APPLICANT**

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Sheet 2 of 3

**Complete if Known**

Application Number	09/777,472
Filing Date	2/6/2001
First Named Inventor	HOWARD
Art Unit	1761
Examiner Name	George Yeung
Attorney Docket Number	UNITHERM-2 (00-627)

**NON PATENT LITERATURE DOCUMENTS**

Examiner Initials*	Cite No. <sup>1</sup>	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	T <sup>2</sup>
g.y.	UU	<del>Description of the Unitherm browning system</del>	
	VV	<del>Summary Judgment Order by U.S. District Court for the Western District of Oklahoma, Case No. CIV-01-347-G; Unitherm Food Systems, Inc. et al. v. Swift-Eckrich, Inc., d/b/a ConAgra Refrigerated Foods.</del>	
	WW	<del>Smoking &amp; Browning Under 10 minutes - Unitherm advertisement</del>	
	XX	Unitherm Bulletin - "Browning in Traditional Continuous Ovens", July 16, 1997.	
	YY	"Application of Infra-red Radiation in Food Processing," PROFESSOR A.S. GINZBURG, Chemical and Process Engineering Series, 1969.	
	ZZ	"Infra-Red Radiation for Food Processing II. Calculation of Heat Penetration During Infra-Red Frying of Meat Products," MAGNUS DAGERSKOG, , Lebensm.-Wiss u. Technol., 12, 252-257 (1979).	
	AAA	Heat Transfer and Food Products"; BENGT HALLSTRON, ET AL., pgs. 214-231, Elsevier Applied Science Publishers Ltd. 1988.	
	BBB	"Pasteurizing Protection," <u>The National Provisioner</u> , April 1, 1999.	
	CCC	Studies on the Application of Infrared in Food Processing, ASSELBERGS, ET AL. presented at the 20th annual meeting, Institute of Food Technologists, May 17, 1960.	
	DDD	"COOKING METHODS FOR ELIMINATION OF Salmonella typhimurium EXPERIMENTSL SURFACE CONTAMINANT FROM RARE DRY-ROASTED BEEF ROASTS," L.C. BLANKENSHIP, ET AL., <u>Journal of Food Science</u> , Vol. 45, (1980).	
g.y.	EEE	"Infrared Radiative Drying in Food Engineering: A Process Analysis," CONSTANTINE SANDU, <u>Biotechnology Progress</u> , (Vol. 2, No. 3) Sept. 1986.	

Examiner Signature	<i>George Yeung</i>	Date Considered	<i>April 13, 2004</i>
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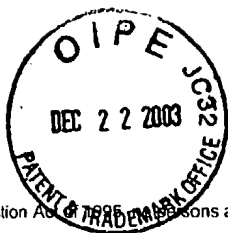
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<sup>1</sup> Applicant's unique citation designation number (optional).

<sup>2</sup> Applicant is to place a check mark here if English language Translation is attached.

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g.y.	FFF	"The A.G.S. Food System Chilled Pasteurized Food", COL. MCGUCKIAN, May 1969.	
	GGG	"The microbiological shelf life of vacuum packed broiled chickens," MULDER, ET AL., Speiderholt Institute for poultry research, the Netherlands, May, 1974.	
	HHH	"Microbiological Stability of Pasteurized Ham Subjected to a Secondary Treatment in Retort Pouches, DELAQUIS, ET AL., <u>Journal of Food Protection</u> , Vol. 49, No. 1, pgs. 42-46, Jan. 1986.	
	III	"Food preservation by combined methods," L. LEISTER, <u>Food Research International</u> 25, 1992, pgs. 151-158.	
	JJJ	"Effects of Blade Tenderization, Vacuum Massage Time and Salt Level on Chemical, Textural and Sensory Characteristics of Precooked Chuck Roasts," S. D. SCHACKELFORD, ET AL., <u>Journal of Food Science</u> , Vol. 54, No. 4, 1989.	
	KKK	"Reduction of <i>Listeria monocytogenes</i> in Precooked Vacuum-Packaged Beef Using Postpackaging Pasteurization," D. KAY COOKSEY, ET AL., <u>Journal of Food Protection</u> , Vol. 56, December 1993, pgs. 1034-1038.	
	LLL	"Survival of <i>Listeria monocytogenes</i> in Postpasteurized Precooked Beef Roasts," MARGARET D. HARDIN, ET AL., <u>Journal of Food Protection</u> , Vol. 56, No. 8, pages 655-660 (August 1993).	
	MMM	"Food Preservation by Hurdle-Technology," L. LEISTER, ET AL., pgs. 511-520, Proceedings of the 1993 Food Preservation 2000 Conference, 19-21 October 1993, Natick, Massachusetts.	
	OOO	"Food preservation by hurdle technology," LOTHAR LEISTER, ET AL., <u>Trends in Food Science &amp; Technology</u> , February 1995 (Vol. 6), pgs. 41-46.	
	PPP	"Extending the Shelf-Life of Chilled Ready Meals," ROBERT SHAW, <u>Meat Quality and Meat Packaging</u> , June 23, 1998.	
	QQQ	"New Methods of Food Preservation," edited by G. W. GOULD, published 1995, Chapman & Hall.	
	RRR	"Reducing Process Variation in the Cooking and Smoking Process," ROBERT E. HANSON, <u>50th Annual Reciprocal Meat Conference</u> , Vol. 50, 1997.	
	SSS	"Radiant Wall Oven Applications," © 1996, Pyramid Manufacturing.	
	TTT	"Shelf Life Extension and Pathogen Reduction of Fresh Chicken Through Surface Pasteurization Using Radian Heat and Anti-Microbial Agents," MD. MAHBUBUL ISLAM, for B. Astrakhan Technical Institute for Fisheries, USSR, 1981, Dissertation to the Graduate Faculty of the University of Georgia, Athens Georgia 1998.	
	UUU	"Extended Shelf Life Refrigerated Foods: Microbiological Quality and Safety," ELMER H. MARTH, <u>Food Technology</u> , Vol. 52, No. 2, February 1998.	
	VVV	"Post Processing Pasteurization of Processed Meats," E. JEFFERY RHODEHAMEL, ET AL., 2nd Annual Reciprocal Meat Conference, June 20-23, O.S.U., Stillwater, OK.	
g.y.	WW W	"Basic aspects of food preservation by hurdle technology," LOTHAR LEISTNER, <u>International Journal of Food Microbiology</u> , 55 (2000).	

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*George Yeung*

*April 13, 2004*